

## Signatures of Doolhof Single Vineyard Pinotage 2015

Deep crimson in colour with aromas of clove, truffles and sweet spice on the nose. The palate is full and vibrant with juicy yet elegantly soft tannins which lingers to a smooth and long finish.

Perfect with Indian cuisine, briyani, a curry potjie and Thai cuisine. Lamb Rogan Josh Curry served with Basmati rice, a tomato and onion salad and a lemon, coriander and yogurt raita and freshly baked butter naan bread.

**variety :** Pinotage | 100% Pinotage

**winery :** Doolhof Wine Estate

**winemaker :** Gielie Beukes

**wine of origin :** Wellington

**analysis :** alc : 13.72 % vol    rs : 2.8 g/l    pH : 3.6    ta : 5.7 g/l

**type :** Red    **wooded**

**pack :** Bottle    **size :** 750ml    **closure :** Cork

Signature Single Vineyard Pinotage 2015: National Wine Challenge 2017 - Double Platinum  
Signature Single Vineyard Pinotage 2015: Top 100 National Wine Challenge 2017  
Signature Single Vineyard Pinotage 2015: Wine Challenge 2017 - Grand Cru best in class National  
Signatures of Doolhof Pinotage 2009: Michangelo Awards 2011 - Gold  
Signatures of Doolhof Pinotage 2009: Decanter Regional Trophy  
South African Red Single Varietal over £10  
Signatures of Doolhof Pinotage 2008: John Platter Wine Guide 2011 - 3 stars  
Signatures of Doolhof Pinotage 2007: Decanter World Wine Awards 2009 - Gold  
Signatures of Doolhof Pinotage 2007: Michangelo Awards 2009 - Double Gold  
Signatures of Doolhof Pinotage 2007: John Platter Wine Guide 2010 - 3 ½ stars

SAWi Rating: 97 points | SAWi 2017 Awards - Platinum

**ageing :** Enjoy now or store properly till 2022.

A modern, South African Pinotage bursting with an abundance of vibrant fruit.

**about the harvest:** The grapes were harvested by hand early morning and transported to the cellar in lugboxes.

**in the cellar :** Further sorting and cooling was done before crushing the grapes into a stainless steel tank to be cold-soaked for a further 24 hours. Fermentation was started with a selected culture and two pumpovers per day followed by five days extended maceration. The wine was pressed dry and malolactic fermentation occurred naturally in stainless steel tanks after which the wine was racked to 300 liter barrel for 12 months of which 40% was new.

